



Chambers®

Originator and Master Builders of Insulated Ranges Since 1910

The **NEWEST**
LOOK in
BUILT-IN
Gas **RANGES**

COOKS WITH THE GAS TURNED off!®

You're Years Ahead . . . when you build your kitchen around Chambers "built-ins". They take the stoop out of cooking. You can place them in standard or custom kitchen cabinets, wood or metal, wherever they save the most steps, space and time.

These wonderfully convenient "built-ins", in stainless steel or breathtaking Antique Copper, make your dream kitchen a living kitchen, personalized to your taste!

Most important, the IN-A-WALL Oven is exactly the same oven which has built Chambers' reputation for world-famous cooking performance for 45 years. Only 10 minutes of gas does one hour of cooking. Food finishes on retained heat . . . automatically . . . while the cook's away! Chambers users take special pride in serving tasty, nutritious meals without being tied to the kitchen. Thus, the IN-A-WALL Oven provides the double luxury of waist-hi cooking and "absentee" cooking! Gourmet grilling and broiling at waist-hi level—either in the oven or the revolutionary IN-A-TOP Broiler—is another exclusive Chambers feature.

These luxurious Chambers "built-ins" with superb cooking performance cost little more than quality conventional ranges. You can pay for them with actual daily savings in food, fuel, labor, time and money.

ASK ANY CHAMBERS USER!

**. . . IN LUSTROUS STAINLESS STEEL
OR THE ORIGINAL
AND EXCLUSIVE
RANGE FINISH . . . Antique Copper
OVEN DOORS IN 5 DECORATOR COLORS**

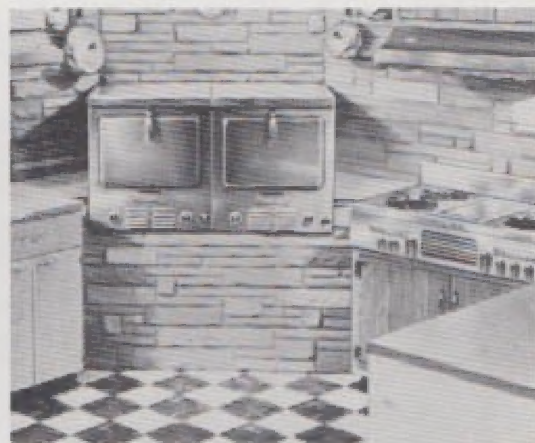
Pastel Yellow, Pastel Blue, Pastel Green, Freedom Red, Traditional White

Chambers BUILT-IN RANGES

Can be Installed in ANY KITCHEN in ANY ARRANGEMENT

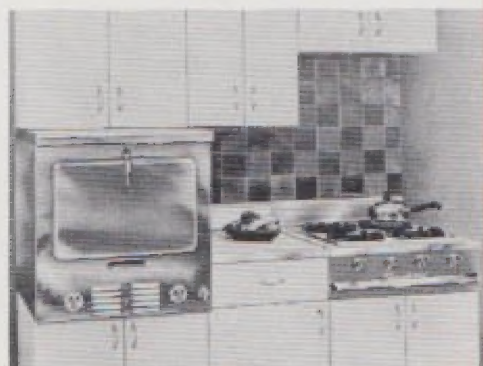
Shown to the immediate right is a convenient installation of Chambers four-burner "IN-A-TOP" Broiler in a lovely steel kitchen in pastel yellow. Broiler, griddle, burners and oven all at waist-hi level. Built-ins in durable stainless steel.

To extreme right, a luxurious setting of Antique Copper twin ovens in a stone setting, flanked by knotty pine cabinetry, provides extra large cooking capacity—all at waist-hi level.



Above: This ranch style home, priced at \$17,500 (GI-FHA), features Chambers built-in cooking performance at modest cost . . . in natural birch cabinets.

Below: Space saving, compact, and inexpensive kitchen with Antique Copper oven and matching Chambers "LIFTOP" in Copperlux. Both oven and range mount on same size base cabinet, 24" wide by 28" high.



Perfect Cooking Performance—Huge Capacity

1. Here's huge oven capacity . . . the Chambers "Built-In," "cooks with the gas turned off" . . . roasts up to 40 lbs. prime ribs, turkeys, hams or a complete dinner for 12 . . . with no basting or pot watching required.

2. For big baking jobs it's big family size . . . it will bake 6 layers of cake . . . or 8 pies . . . or 12 loaves of bread . . . and in only 24" of wall space!

3. Designed and insulated for controlled temperature grilling with the door closed . . . smokeless and odorless . . . with resulting juicy, delicious steaks . . . does up to 12 T-Bones in twin grill.

4. Chambers exciting, new 4-Burner "In-A-Top" Broiler and Griddle, broils smokelessly with no turning required . . . rises to counter top level with a flick of the wrist . . . an innovation in "Built-In" counter top cooking!



From the smallest to the largest home, more and more builders and kitchen remodelers are specifying Chambers "Built-Ins"



For the Small Family Home . . . Compact, Modern, Personalized Kitchens.



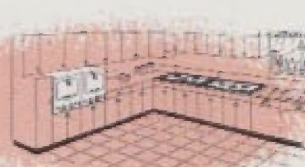
For Remodeled Kitchens . . . Oven installs in only 24" Wall Space.



A Second Oven teamed up with a Conventional Type Kitchen Range.



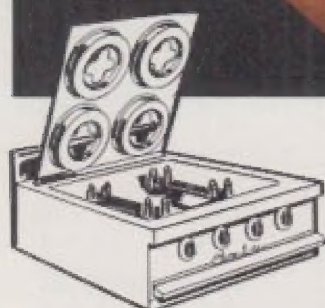
For Modern Apartments . . . Banquet Capacity in Minimum Space.



For Spacious Living . . . Maximum Capacity in a Distinctive Setting.

Chambers

New Built-In 24" LIFTOP



**Model 24-4GC—4 Burner
LIFTOP—Only 24" Wide!
In Copperluxe or Stainless Steel**

Hinged LIFTOP finished in beautiful satin chrome. Front and side panels are formed in a one-piece wrap-a-round, of stainless steel or baked-on Copperluxe with protective coating.

Range provides big capacity in only 24" of space. Equipped with 4" back splasher as standard equipment, range top fits and blends perfectly in fabricated counter tops. Unit mounts on standard 24" base cabinet, 28" high providing customary 36" working level.

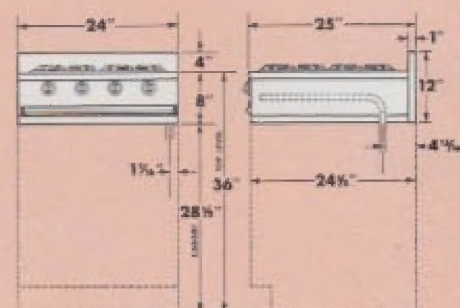
Exclusive Chambers daisy-type burners of cast iron, enamel-finished, are operated on click-simmer valves for hottest to lowest simmer heat pattern. Burners are guaranteed for 25 years. Twin LOW-HEAT pilots ignite burners automatically and burn only 200 BTU per hour, about 50% less than an ordinary pilot. This means less heat in the kitchen. Range connects to gas by a simple flexible tubing or rigid pipe connector through base cabinet at the rear.

NOTE: Both Chambers In-A-Wall Oven and Range top Model 24-4GC install on same type and size base cabinet. This simplifies installation and keeps cost to customer at the lowest minimum figure.



THE EASIEST RANGE TOP TO CLEAN!

Individual drip pans, beneath burners, catch most boilovers . . . removable for washing with dishes. Hinged top swings up in a second for quick cleaning around burners. You can dismantle entire top and remove burners in 20 seconds (see photo below).



Net Weight: 70 lbs. Ship. Wt.: 85 lbs.

Chambers COOKS WITH THE GAS TURNED *off!*®
2464 North Meridian Street, Indianapolis, Indiana